NEW
EDITION

THE CALUMET BAKING BOOK

YOU ARE SURE TO SUCCEED *with* CALUMET

Let me tell you why

BEFORE you read over the tempting recipes in this book, I want to tell you about *Calumet Baking Powder*—the *Double-Acting Baking Powder* . . . why women are having such successful results with it . . . and why I know you will, too.

Calumet Baking Powder, you see, has a *double* leavening action. Its *first action* begins in the mixing bowl when you add liquid to the dry ingredients. This action starts the leavening just right, getting the mixture light and spongy and ready for the baking. Now when you put your cake in the oven, Calumet's *second leavening action* begins. This action, scientifically proportioned to the first, continues slowly and steadily until your cake is taken from the oven—perfectly leavened . . . perfectly baked. Because of its double-action, Calumet protects your baking at every step. Just the right amount of leavening for your batter—just enough reserve action to carry the baking through to a perfect finish!

All baking powders are required by law to be made of pure, wholesome ingredients. But not all baking powders are alike in their action. Not all will give you equally fine results in your baking. Calumet is scientifically made of exactly the right ingredients, in exactly the right proportions to produce *perfect leavening* action — Double-Action.

Now—out with your mixing bowl and baking utensils. You have a real treat in store—and a new thrill in baking, when you know that Calumet's double-action is going to give you such marvelous results.

Sincerely yours,

Marion James Parker

Wellcome Library

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IT'S MORE THAN LUCK...

Your Success in Baking

ALWAYS to have feathery, fine-grained cakes . . . light, tender biscuits . . . and fluffy muffins with crisp golden crusts! But even the best of cooks know that it's not just a matter of luck—this business of perfect baking. They know that having perfect products every time means using good ingredients, mixing carefully, and baking correctly.

Good ingredients are the first essential. Use only those which are strictly fresh and of good quality. No ingredient is more important than the baking powder. Remember that Calumet Baking Powder has a double leavening action. Because it acts twice—once in the mixing when liquid is added and again in the heat of the oven—Calumet leavens your products evenly . . . perfectly.

Of course flour is of prime importance in successful baking, and in cake making especially. That is why cakes made with Swans Down Cake Flour are extra fine. Carefully milled from soft wheat, Swans Down is actually twenty-seven times as fine as ordinary flour. It also contains the tender, delicate gluten which is so desirable in cake making. No wonder that cakes made with Calumet and Swans Down are so tender and fluffy . . . so fine-grained and feathery light.

Be sure to use exactly the amount of Calumet Baking Powder called for in the recipes. You will notice that most of the recipes call for *one level teaspoon of Calumet Baking Powder to one cup of sifted flour.* This amount—smaller

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Patty's Birthday Cake, page 15

than you may be using—is a real economy, too. In general, this proportion gives the best results.

To measure a level teaspoon of baking powder, fill a spoon full and level it off with a spatula or the back of a case knife.

In using these Calumet recipes, remember that *all measurements are level.* Be accurate in all your measurements. These recipes have been tested again and again in order to give you the simplest and best directions for mixing and baking. For successful results, follow the recipes closely and carefully.

You will notice that the recipes call for sifted flour. Be sure to sift the flour once before measuring it. Flour tends to pack, whether stored in the bin or on the grocer's shelves. For this reason, it would be difficult to get the same amount of flour in the cup each time without weighing it. One cup of unsifted flour may vary from 1¼ cups to 1½ cups of sifted flour.

LET CALUMET BRING THESE FINAL TOUCHES OF PERFECTION

To All Your Baking

You can always depend upon Calumet Baking Powder to give successful baking results. Cakes, muffins, biscuits, cookies, waffles, griddle cakes . . . each and every one will be marvelously light and tender when made with Calumet. And the remarkable texture of Calumet cakes will be a revelation to you. Such velvetiness . . . such smooth, tender crumb! Calumet cakes keep moist and fresh longer, too, because of the unusually fine, even grain.

In all your baking, Calumet allows you a wider margin of safety, for even though your oven temperature may vary a bit, you can still have successful results. This further protection is yours, in addition to those extra touches of perfection which Calumet puts on everything you bake. No wonder that so many thousands of women find increasing satisfaction in the use of Calumet Baking Powder.

Always use level measurements

Use it with the assurance that it will perfect all your baking, and, in following these recipes, know that every one has been tested to give you the best, the most reliable directions possible. You will be delighted with your success with Calumet—its dependable double-action, its remarkable economy,—but most of all—with the wonderful results . . . the fluffy, velvety, tender, and moist quality it brings to all your baked products.

TEST CALUMET'S DOUBLE-ACTION IN YOUR OWN KITCHEN

WOULDN'T you like to actually see Calumet's double-action? Naturally, during the baking, you can't see how Calumet works inside the batter to make it rise. But we have worked out this little demonstration so that you can see clearly just how baking powder acts—and how Calumet Baking Powder acts *twice* to give you perfect leavening.

Put two level teaspoons of Calumet Baking Powder into a glass, add two teaspoons of water, stir rapidly five times, and remove the spoon. You will see the tiny, fine bubbles rise slowly, half filling the glass. This is Calumet's *first* action—the action that takes place in your mixing bowl when you add liquid to the dry ingredients.

After the mixture has entirely stopped rising, stand the glass in a pan of *hot* water on the stove. In a moment, a second rising will start and continue until the mixture reaches the top of the glass. This is Calumet's *second* action—the action that takes place in the heat of your oven.

Make this easy test. See how Calumet's double-action brings you success in your baking.

Calumet Baking Powder is a product of General Foods Corporation.

QUICK BREADS

Biscuits

BAKING POWDER BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
⅔ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk gradually until soft dough is formed. Roll ½ inch thick on slightly floured board. Cut with floured biscuit cutter. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 12 biscuits.

AFTERNOON TEA BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
⅓ cup butter or other shortening
⅔ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Turn on floured board, knead slightly, roll ¾ inch thick, and cut with small, floured biscuit cutter. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 24 biscuits.

CHEESE BISCUITS

1 cup sifted flour
1 teaspoon Calumet Baking Powder
½ teaspoon salt
1 tablespoon butter or other shortening
½ cup grated cheese
⅜ cup milk or water

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening and cheese. Add liquid gradually until soft dough is formed. Roll ⅓ inch thick on slightly floured board. Cut with small, floured biscuit cutter. Bake in hot oven (450°F.) 15 minutes. Makes 12 biscuits.

ORANGE BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons sugar
4 tablespoons butter or other shortening
1 tablespoon grated orange rind
⅔ cup milk (about)
12 cubes cut sugar
¼ cup orange juice

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening and orange rind. Add milk gradually until soft dough is formed. Roll ½ inch thick on slightly floured board. Cut with small, floured biscuit cutter. On top of each biscuit place ½ cube of sugar dipped in orange juice. Bake in hot oven (400°F.) 15 minutes. Makes 24 biscuits.

LOG CABIN CURLICUE BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons sugar
6 tablespoons butter or other shortening
⅔ cup milk (about)
½ cup nut meats, coarsely chopped
1 ½ cups Log Cabin Syrup

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in 3 tablespoons butter. Add milk gradually until soft dough is formed. Roll ½ inch thick on slightly floured board. Dot with remaining butter; sprinkle with ¼ cup nuts. Roll as for jelly roll. Cut in 1-inch slices. Pour syrup into well-greased 7 x 5 x 3-inch pan. Sprinkle with remaining nuts and place biscuits on top, cut-side down. Bake in hot oven (425°F.) about 35 minutes. Turn out on plate immediately. Makes 8 biscuits.

EMERGENCY BISCUITS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually and drop from teaspoon on greased pan. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 15 biscuits.

SWEDISH TEA ROLLS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
⅔ cup milk (about)
⅓ cup sugar
1 teaspoon cinnamon

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ⅓ inch thick on slightly floured board. Cut into 3-inch squares. Fold each square in half and press into mixture of sugar and cinnamon. Sprinkle thickly with more sugar and cinnamon. Dot with additional butter. Bake in hot oven (450°F.) 15 minutes. Makes 10 to 12 rolls.

QUICK CINNAMON ROLLS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
⅔ cup milk (about)
3 tablespoons butter
⅓ cup sugar
½ teaspoon cinnamon
½ cup currants or raisins

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cream butter, sugar, and cinnamon. Add currants and sprinkle mixture over dough. Roll as for jelly roll. Cut in 1-inch slices. Dot pan generously with butter, and sprinkle with additional sugar. Place rolls on top, cut-side down. Bake in hot oven (425°F.) 15 minutes, then decrease heat to 350°F. and bake 15 minutes longer. Remove from pan at once. Makes 10 rolls.

CHERRY AND ALMOND RING

2½ cups sifted flour
2½ teaspoons Calumet Baking Powder
1 teaspoon salt
5 tablespoons butter or other shortening
1 egg, slightly beaten
⅔ cup milk (about)
2 tablespoons sugar
1 teaspoon cinnamon
½ cup blanched almonds, shredded
Candied or maraschino cherries, cut in rings

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Combine egg and milk. Add to flour gradually until soft dough is formed. Roll ⅓ inch thick, dot with additional butter, sprinkle with sugar, cinnamon, almonds, and cherries. Roll lengthwise and place in a circle on greased baking sheet. With scissors, cut ¾-inch slices, almost through. Turn each slice partly on its side, pointing away from center. Place a whole cherry in every other one. Bake in hot oven (450°F.) 25 minutes, or until done.

CALUMET POCKETBOOK ROLLS
(Kneaded rolls)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon shortening
¾ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Knead lightly for 2 to 3 minutes. Roll ¼ inch thick on slightly floured board. Cut with 2-inch floured biscuit cutter. Fold double and press edges together lightly. Place in greased pan; brush tops with melted butter. Cover and let rise in warm place 20 minutes. Bake in hot oven (425°F.) 10 minutes. Again brush tops with melted butter and finish baking. Remove from oven. Brush tops with melted butter. Makes 16 pocketbook rolls.

Calumet Muffins

Muffins

CALUMET MUFFINS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
2 tablespoons sugar
½ teaspoon salt
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine egg, milk, and shortening; add to flour gradually, beating only enough to blend ingredients. Bake in greased muffin pans in hot oven (425°F.) 30 minutes. Makes 12 muffins.

BRAN MUFFINS

1 cup sifted flour
3½ teaspoons Calumet Baking Powder
¼ teaspoon salt
2 tablespoons sugar
1 egg, well beaten
¾ cup milk
3 tablespoons butter, melted
1 cup Post's Bran Flakes

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk. Add flour, stirring as little as possible. Add butter and Post's Bran Flakes. Pour into greased muffin pans, filling them ⅔ full. Bake in hot oven (450°F.) 25 minutes. Makes 12 medium-sized muffins.

CALUMET CORN MUFFINS

1 cup sifted flour
1 cup corn meal
2 teaspoons Calumet Baking Powder
1 teaspoon salt
1 cup milk
¼ cup molasses
1 egg, well beaten
1 tablespoon melted butter or other shortening

Sift flour once, measure, add corn meal, baking powder and salt, and sift together three times. Combine milk, molasses, egg, and shortening; add gradually and beat. Bake in hot, greased muffin pans in hot oven (400°F.) 20 minutes. Makes 12 muffins.

GRAHAM MUFFINS

1 cup sifted flour
1 teaspoon salt
3 teaspoons Calumet Baking Powder
4 tablespoons sugar
1¾ cups Graham flour
1 egg, well beaten
1½ cups milk
1 tablespoon melted butter or other shortening

Sift flour once, measure, add salt, baking powder, and sugar, and sift again. Add Graham flour. Combine egg and milk and add to flour gradually. Add shortening, beating well. Bake in greased muffin pans in moderate oven (375°F.) 25 to 30 minutes. Makes 18 muffins.

CALUMET DATE MUFFINS

1 ¾ cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
4 tablespoons sugar
1 egg, well beaten
1 cup milk
½ cup (¼ pound) dates, seeded and sliced

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together thoroughly. Add egg; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add dates. Bake in greased muffin pans in hot oven (400°F.) 20 minutes. Makes 18 small muffins.

BLUEBERRY MUFFINS

2 ⅔ cups sifted flour
1 cup fresh blueberries
2 ⅔ teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
⅓ cup sugar
1 egg, well beaten
1 cup milk

Sift flour once and measure. Combine berries with ⅓ cup flour. Sift remaining flour with baking powder and salt. Cream butter, add sugar gradually, and cream well. Add egg. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Fold in berries. Bake in greased muffin pans in hot oven (425°F.) 25 minutes. Makes 18 medium-sized muffins.

TEA MUFFINS

1 ¾ cups sifted flour
1 ¾ teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
5 tablespoons sugar
1 egg, well beaten
¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased muffin pans in hot oven (450°F.) 20 minutes. Makes 18 small muffins.

GRAPE-NUTS ORANGE MUFFINS

2 cups sifted flour
1 ½ teaspoons Calumet Baking Powder
2 tablespoons butter or other shortening
⅔ cup sugar
2 eggs, well beaten
¾ cup orange juice
Grated rind 1 orange
1 cup Grape-Nuts

Sift flour once, measure, add baking powder, and sift again. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with orange juice and rind, a small amount at a time. Beat after each addition until smooth. Fold in Grape-Nuts. Bake in hot, greased muffin pans in hot oven (425°F.) 25 minutes. Makes 25 muffins.

Breads

CALUMET NUT OR RAISIN BREAD

3 cups sifted flour
3 teaspoons Calumet Baking Powder
1 teaspoon salt
1 cup nut meats, chopped
3 tablespoons butter or other shortening
1 cup sugar
1 egg, well beaten
1 ¼ cups milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add nuts. Cream shortening, add sugar; then add egg, milk, and flour. Stir only until smooth. Bake in greased loaf pan, 9 x 4 x 3 inches, in moderate oven (350°F.) 1 hour and 10 minutes. One cup raisins may be used instead of nuts.

BRAN BREAD

1½ cups sifted flour
1½ teaspoons Calumet Baking Powder
¼ teaspoon soda
½ teaspoon salt
4 tablespoons butter or other shortening
⅓ cup sugar
1 egg, well beaten
1 cup buttermilk or sour milk
1½ cups Post's Bran Flakes, rolled

Sift flour once, measure, add baking powder, soda, and salt, and sift again. Cream shortening, add sugar; then add egg, and flour, alternately with milk. Fold in Post's Bran Flakes. Bake in greased loaf pan, 9 x 4 x 3 inches, in moderate oven (350°F.) 1 hour and 15 minutes.

CORN BREAD

1¼ cups sifted flour
2 teaspoons Calumet Baking Powder
1 teaspoon salt
¾ teaspoon soda
2 tablespoons sugar
1 cup yellow corn meal
3 tablespoons shortening, melted
1¼ cups sour milk
2 eggs, well beaten

Sift flour once, measure, add baking powder, salt, soda, and sugar, and sift again. Add corn meal. Combine milk and eggs. Add to dry ingredients, mixing well. Bake in greased shallow pan in hot oven (425°F.) 40 minutes, or until done. May also be baked in corn stick pans.

QUICK COFFEE CAKE

2 cups sifted flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
6 tablespoons sugar
2 eggs, well beaten
5 tablespoons soft shortening
⅔ cup milk
1½ tablespoons butter, melted
3 tablespoons fine cracker crumbs
3 tablespoons sugar
½ teaspoon cinnamon

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar gradually to eggs, then add shortening. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Spread top with melted butter. Sprinkle with mixture of crumbs, sugar, and cinnamon. Bake in greased pan, 8 x 8 x 2 inches, in hot oven (400°F.) 45 minutes.

GRAHAM HONEY BREAD

1 cup sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup Graham flour
½ cup honey
1 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add Graham flour. Combine honey and milk; add gradually to flour. Bake in greased loaf pan, 9 x 4 x 3 inches, in moderate oven (350°F.) 1 hour. Makes 1 loaf.

FRUIT BREAD

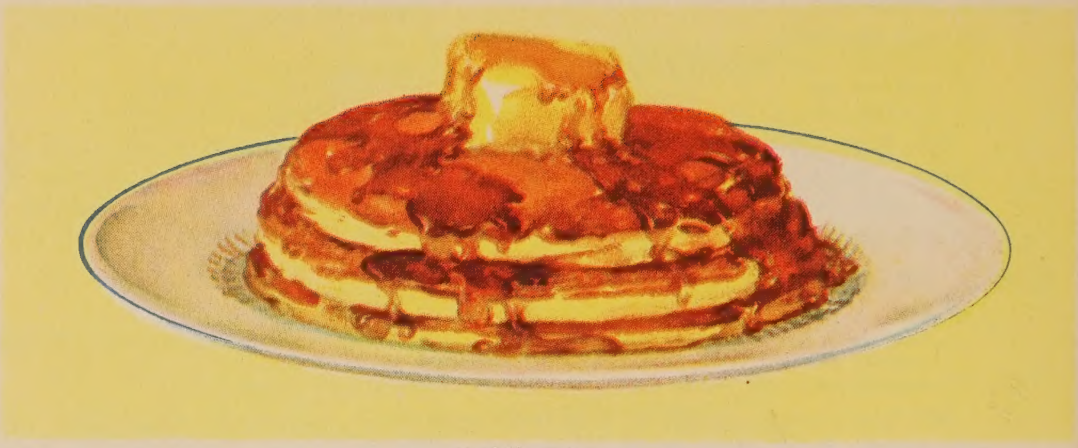
1½ cups sifted flour
3 teaspoons Calumet Baking Powder
½ cup sugar
1 teaspoon salt
½ cup nut meats, broken
½ cup candied orange peel, thinly sliced
1½ cups Graham flour
1½ cups milk
1 egg, well beaten

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine nuts, orange peel, and Graham flour, and add to first mixture. Combine milk and egg; add to flour. Stir only until smooth. Bake in greased loaf pan, 9 x 4 x 3 inches, in moderate oven (325°F.) 1 hour.

BISHOP'S BREAD

2½ cups flour
1¼ cups brown sugar, firmly packed
½ teaspoon salt
½ cup butter or other shortening
1 teaspoon Calumet Baking Powder
½ teaspoon soda
1 teaspoon cinnamon
1 egg, well beaten
¾ cup sour milk

Sift flour once, measure, and add sugar and salt. Cut in shortening until mixture looks like coarse meal. Reserve ¾ cup mixture for top. To remainder, add baking powder, soda, and cinnamon. Add egg and sour milk and beat until smooth. Pour into two greased shallow pans, 8 x 8 x 2 inches. Sprinkle with ¾ cup crumbs and additional cinnamon. Bake in hot oven (400°F.) 25 minutes. Serve hot.



Griddle Cakes

Griddle Cakes

GRIDDLE CAKES
(Sweet milk)

1 cup sifted flour
1 teaspoon Calumet Baking Powder
¼ teaspoon salt
¾ cup milk
1 egg, well beaten
1½ tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Combine milk and egg and add to flour. Stir only until smooth. Add shortening. Bake on hot, well-greased griddle. Serve hot with Log Cabin Syrup. Makes 12 cakes.

WHEAT GRIDDLE CAKES
(Sour milk)

1 cup sifted flour
¾ teaspoon Calumet Baking Powder
⅛ teaspoon soda
½ teaspoon salt
½ tablespoon sugar
1 cup buttermilk or thick sour milk
1 egg, well beaten
1 tablespoon butter or other shortening, melted

Sift flour once, measure, add baking powder, soda, salt, and sugar, and sift again. Combine milk and egg and add to flour. Stir only until smooth. Add shortening. Bake on hot, well-greased griddle. Serve hot with Log Cabin Syrup. Makes 12 to 15 cakes.

BRAN GRIDDLE CAKES

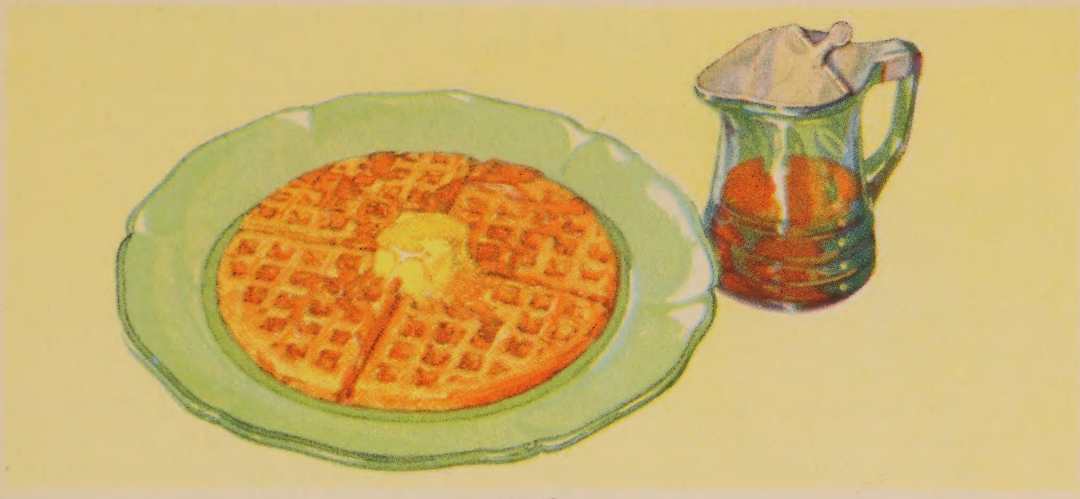
1¼ cups sifted flour
¾ teaspoon salt
2 teaspoons sugar
3 teaspoons Calumet Baking Powder
2 egg yolks, well beaten
1¾ cups milk
1 cup Post's Bran Flakes
1 tablespoon butter or other shortening, melted
2 egg whites, stiffly beaten

Sift flour once, measure, add salt, sugar, and baking powder, and sift again. Combine egg yolks and milk. Add to flour gradually, stirring only until smooth. Add Post's Bran Flakes and butter. Fold in egg whites. Bake on hot, well-greased griddle. Serve hot with Log Cabin Syrup. Makes 24 cakes.

BUCKWHEAT CAKES

1 cup buckwheat flour
1 teaspoon Calumet Baking Powder
1½ tablespoons sugar
¼ teaspoon soda
¼ teaspoon salt
1 egg, well beaten
1 cup sour milk
1 tablespoon butter or other shortening, melted

Sift flour once, measure, add baking powder, sugar, soda, and salt, and sift again. Combine egg and milk and add to flour. Stir only until smooth. Add shortening. Bake on hot, well-greased griddle. Serve hot with Log Cabin Syrup. Makes 12 cakes.



Waffles

Waffles

WAFFLES

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
3 egg yolks, well beaten
1 cup milk
4 tablespoons melted butter
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk, and butter. Add to flour, beating until smooth. Fold in egg whites. Bake on hot waffle iron. Serve hot with Log Cabin Syrup. Makes four 4-section waffles.

DIXIE WAFFLES

2 cups sifted flour
2¼ teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon sugar
1½ cups milk
2 egg yolks, well beaten
2 tablespoons melted butter
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift together twice. Combine milk, egg yolks, and butter; add to flour. Fold in egg whites. Bake on hot waffle iron. Serve hot with Log Cabin Syrup. Makes six 4-section waffles.

SOUTHERN WAFFLES

1 cup boiling water
1 cup yellow corn meal
2 cups sifted flour
3 teaspoons Calumet Baking Powder
1¼ teaspoons salt
1 tablespoon sugar
2 cups milk
2 egg yolks, well beaten
3 tablespoons butter, melted
2 egg whites, stiffly beaten

Pour boiling water over corn meal. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add milk to corn meal, then egg yolks and flour, mixing well. Add butter. Fold in egg whites. Bake on hot waffle iron. Serve hot with Log Cabin Syrup. Makes seven 4-section waffles.

HAM WAFFLES
(Sour milk)

2 cups sifted flour
¼ teaspoon soda
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon sugar
2 egg yolks, well beaten
1¾ cups sour milk
⅓ cup melted butter
2 egg whites, stiffly beaten
1 cup uncooked smoked ham, finely diced

Sift flour once, measure, add soda, baking powder, salt, and sugar, and sift again. Combine egg yolks, milk, and butter. Add to flour, beating until smooth. Fold in egg whites. Bake on hot waffle iron, sprinkling ¼ cup ham over batter of each waffle just before closing iron. Serve soft scrambled eggs on each waffle. Makes four 4-section waffles.

CAKES

Butter Cakes

CALUMET QUICK CAKE
(2 egg whites)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
1 cup sugar
½ teaspoon salt
2 egg whites, unbeaten
Soft butter or other shortening as needed
½ cup milk
½ teaspoon vanilla

Sift flour once, measure, add baking powder, sugar, salt, and sift together three times. To egg whites in cup, add enough shortening to half fill cup; add enough milk to fill it completely. Turn into flour, add vanilla, and beat vigorously 2 minutes. Bake in two greased 8-inch layer pans in moderate oven (375°F.) 25 minutes. Spread Mocha Frosting (page 24) between layers and on top of cake when cool.

BRIDE'S CAKE
(4 egg whites)

3½ cups sifted Swans Down Cake Flour
3½ teaspoons Calumet Baking Powder
¾ cup butter or other shortening
1¾ cups sugar
1 cup milk or water
2 teaspoons vanilla
4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in greased pan, 11 x 7 x 2 inches, in moderate oven (325°F.) 50 minutes, or until done. Spread with Seven Minute Frosting (page 24).

COCONUT LAYER CAKE
(3 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
⅔ cup butter or other shortening
1 cup sugar
3 eggs, unbeaten
⅓ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Double recipe to make three 10-inch layers. Spread Seven Minute Frosting (page 24) between layers and on top and sides of cake. Sprinkle each layer and outside of cake thickly with Baker's Coconut, Southern Style, while frosting is still soft.

CREAM CAKE
(2 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup sugar
2 eggs, well beaten
1¼ cups heavy cream
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, and beat well. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Spread Chocolate Butter Frosting (page 24) on top and sides of cake.

PATTY'S BIRTHDAY CAKE
(2 egg whites)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
¾ cup milk
¼ teaspoon vanilla
¼ teaspoon almond extract
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Fold in egg whites. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Cover cake with Seven Minute Frosting (page 24) and sprinkle with Baker's Coconut, Southern Style, tinted a delicate pink. Insert tiny pink candles into the frosted cake.

LADY BALTIMORE CAKE
(6 egg whites)

2½ cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder
¼ teaspoon cream of tartar
½ cup butter or other shortening
1½ cups sifted sugar
½ cup milk
1 teaspoon vanilla
6 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and cream of tartar, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 30 minutes. Spread Lady Baltimore Filling (page 25) between layers and Lady Baltimore Frosting (page 25) on top and sides of cake.

CHOCOLATE FUDGE CAKE
(1 egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
1 cup sugar
2 squares Baker's Unsweetened Chocolate, melted
1 egg, well beaten
1 teaspoon vanilla
¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate and blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325°F.) 1 hour. Cover cake with Fudge Frosting (page 25). Double recipe for two layers.

CHOCOLATE MARBLE CAKE
(3 egg whites)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
6 tablespoons butter or other shortening
1 cup sugar
⅔ cup milk
1 teaspoon vanilla
3 egg whites, stiffly beaten
1 square Baker's Unsweetened Chocolate, melted
1 tablespoon sugar
¼ teaspoon soda
1 tablespoon hot water

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Combine chocolate, sugar, soda, and water, and add to ⅓ of cake batter. Place light and dark mixtures alternately, a tablespoon at a time, in greased loaf or tube pan. Bake in moderate oven (350°F.) 55 minutes, or until done.

Chocolate Layer Cake

CHOCOLATE LAYER CAKE

(3 egg whites)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
½ cup butter or other shortening
1 cup sugar
⅔ cup milk
½ teaspoon vanilla
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Put layers together and cover top and sides of cake with Soft Chocolate Frosting (page 25). Sprinkle sides with nuts.

RED DEVIL'S FOOD

(2 eggs)

1½ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
2 eggs, well beaten
½ cup sour milk
½ cup boiling water
2 squares Baker's Unsweetened Chocolate, melted
1 teaspoon soda
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat vigorously. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add water to chocolate, mixing quickly. Add soda and stir until thick. Cool slightly. Add to cake batter, mixing thoroughly. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350°F.) 25 minutes. Put layers together and cover top and sides of cake with Seven Minute (page 24) or Sea Foam Seven Minute Frosting (page 25).

OLD-FASHIONED CREAM CAKE

(2 eggs)

1½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
2 eggs, unbeaten
Heavy cream
1 cup sugar

Sift flour once, measure, add baking powder and salt, and sift together three times. To eggs in cup, add enough cream to fill cup. Beat with rotary egg beater, adding sugar, then flour. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 minutes. Put layers together and cover top with whipped cream.

Palermo Lemon Cake

PALERMO LEMON CAKE

(1 egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
1 egg, unbeaten
1 teaspoon grated lemon rind
¾ cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and lemon rind and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 minutes. Put layers together with Lemon Filling and cover top and sides of cake with Palermo Lemon Frosting (page 25).

LIGHTNING LAYER CAKE

(2 eggs)

3⅓ cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
1 teaspoon salt
2 eggs, unbeaten
Soft shortening as needed
1 cup milk
2 cups sugar
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Break eggs in cup and add enough shortening to fill cup. Put all ingredients into mixing bowl and beat vigorously 2 minutes. Bake in three greased 9-inch layer pans in moderate oven (375°F.) 25 minutes.

FROSTED COCONUT GINGERBREAD

(1 egg)

2 cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
⅛ teaspoon soda
2 teaspoons ginger
1 teaspoon cinnamon
½ teaspoon salt
⅓ cup butter or other shortening
½ cup sugar
1 egg, well beaten
⅔ cup molasses
¾ cup sour milk

⅓ cup sugar
1 egg white, stiffly beaten
1½ cups Baker's Coconut, Premium Shred

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and molasses; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325°F.) 20 minutes, then increase heat slightly to 350°F. for 20 minutes.

Fold sugar into egg white, spread on gingerbread 10 minutes before removing from oven. Sprinkle with coconut and bake 10 minutes longer.

GOLD CAKE
{8 egg yolks}

2½ cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder
¾ cup butter
1¼ cups sugar
8 egg yolks, beaten until thick and lemon-colored
¾ cup milk
½ teaspoon lemon extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add lemon extract. Bake in three greased 9-inch layer pans in moderate oven (350°F.) 25 minutes. Put layers together with orange marmalade and cover top and sides with Seven Minute Frosting (page 24).

CARAMEL LAYER CAKE
{2 eggs}

1⅔ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
⅓ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
½ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375°F.) 25 minutes. Spread Caramel Frosting (page 25) between layers and on top and sides of cake.

CALUMET CUP CAKES

1⅔ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
⅓ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
½ cup milk
1 teaspoon lemon or vanilla extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into greased muffin pans, filling them about ⅔ full. Bake in moderate oven (350°F.) 20 to 25 minutes. Makes 2 dozen cup cakes. Cakes may be covered with assorted frostings, and decorated with nuts and candied fruits.

CALUMET FRUIT CAKE
{10 eggs}

1 pound sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
½ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon mace
1 pound butter or other shortening
1 pound brown sugar
10 eggs, well beaten
½ pound candied cherries
½ pound candied pineapple
1 pound dates, seeded and sliced
1 pound raisins
1 pound currants
½ pound citron, thinly sliced
½ pound candied orange and lemon peel
½ pound nut meats, chopped
1 cup honey
1 cup molasses
½ cup cider

Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses, and cider. Add flour gradually. Bake in four paper-lined pans, 8 x 8 x 2 inches, in slow oven (200° F.) 2½ to 3 hours. Makes 10 pounds fruit cake.

GOLDEN SPICE CAKE
(1 egg)

2 cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder
¼ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon nutmeg
¼ teaspoon mace
½ teaspoon allspice
4 tablespoons butter or other shortening
¾ cup brown sugar, firmly packed
1 egg, well beaten
¾ cup milk

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Cover top and sides with ½ recipe Sea Foam Seven Minute Frosting (page 25).

APPLE SAUCE CAKE
(1 egg)

1¾ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
½ teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
½ cup butter or other shortening
1 cup sugar
1 egg, well beaten
1 cup raisins, finely cut and floured
1 cup nut meats, chopped
¾ cup hot, thick apple sauce, strained

Sift flour once, measure, add baking powder, soda, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, and nuts. Add flour mixture, alternately with apple sauce, a small amount at a time. Beat after each addition until smooth. Bake in greased loaf pan, 7 x 5 x 3 inches, in moderate oven (350°F.) about 1 hour.

UPSIDE DOWN CAKE
(1 egg)

1¼ cups sifted flour
1¼ teaspoons Calumet Baking Powder
4 tablespoons butter or other shortening
¾ cup sugar
1 egg, well beaten
½ cup milk
4 tablespoons butter
½ cup brown sugar, firmly packed
1 cup crushed pineapple, apricots, or peaches

Sift flour once, measure, add baking powder, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth.

Melt 4 tablespoons butter in iron skillet; add brown sugar and stir until melted. Add pineapple and pour batter over mixture. Bake in moderate oven (350°F.) 30 minutes.

Sponge Cakes

DELICATE SPONGE CAKE
(3 eggs)

1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
3 eggs
1 cup sugar
2 teaspoons lemon juice
6 tablespoons hot milk

Sift flour once, measure, add baking powder, and sift together three times. Beat eggs until very thick and light and nearly white. Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, alternately with hot milk, mixing quickly until batter is smooth. Bake at once in ungreased tube pan in moderate oven (350°F.) 45 minutes. Remove from oven and invert pan for 1 hour, or until cold.

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ECONOMY SPONGE CAKE
(2 eggs)

1 ¼ cups sifted Swans Down Cake Flour
1 ¼ teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup sugar
2 eggs, beaten until thick and light
1 tablespoon lemon juice
5 tablespoons boiling water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to beaten eggs, beating well. Add lemon juice and boiling water; then add flour, mixing thoroughly. Bake in ungreased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 40 minutes.

HOT WATER SPONGE CAKE
(6 egg yolks)

1 ½ cups sifted Swans Down Cake Flour
1 ½ teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup sugar
6 egg yolks, beaten until thick and lemon-colored
½ cup boiling water
1 teaspoon lemon extract

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to egg yolks, mixing thoroughly. Add water, then flour and lemon extract, beating well. Bake in ungreased tube pan in slow oven (350°F.) 45 minutes. Remove from oven and invert pan 1 hour, or until cold.

GRAPE JELLY ROLL
(4 eggs)

¾ cup sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
4 eggs
¾ cup sugar
1 teaspoon vanilla
Grape Jelly

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water, and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from over hot water. Fold in flour and vanilla. Pour into pan, 13½ x 8½ inches, lined with greased paper. Bake in hot oven (400°F.) 13 minutes. Turn from pan at once onto cloth covered with powdered sugar. Remove paper. Quickly cut off crisp edges of cake. Spread with jelly and roll. Wrap in cloth until cool.

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COOKIES

VANILLA NUT ICE BOX COOKIES

4 cups sifted flour
3 teaspoons Calumet Baking Powder
¼ teaspoon salt
1 cup butter or other shortening
½ cup brown sugar, firmly packed
2 cups granulated sugar
2 eggs, well beaten
1 cup nut meats, chopped
1 tablespoon vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugars gradually, and cream well. Add eggs, nuts, and vanilla. Add flour gradually. Shape into rolls, 1½ inches in diameter. Chill overnight or until hard enough to slice. Cut into thin slices. Bake in hot oven (425°F.) 10 minutes. Makes 6 dozen.

COCONUT VANITIES

1½ cups sifted flour
1½ teaspoons Calumet Baking Powder
4 tablespoons butter
1 cup sugar
1 egg, unbeaten
Grated rind 1 orange
¼ cup milk
½ cup orange juice
4 tablespoons sugar
1 egg white, stiffly beaten
Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat until light and fluffy. Add orange rind. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Pour into greased pan, 14 x 9½ inches. Cover with thin layer of meringue made by beating sugar into egg white. Sprinkle with coconut. Bake 25 minutes in moderate oven (350°F.). Cool. Cut into diamond-shaped pieces. Makes 24 cakes.

CHOCOLATE CREAM WAFERS

2¼ cups sifted flour
⅓ teaspoon cinnamon
1½ teaspoons Calumet Baking Powder
½ teaspoon soda
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
3 squares Baker's Unsweetened Chocolate, melted
1 tablespoon thin cream

Sift flour once, measure, add cinnamon, baking powder, and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, chocolate, and cream, and beat well. Add flour, a small amount at a time. Beat after each addition until smooth. Roll into thin sheet on slightly floured board. Cut in squares and bake in hot oven (400°F.) 6 minutes. Put squares together with Butter Frosting. Makes 2½ dozen cookies or 15 cream wafers.

CALUMET SUGAR COOKIES

2¼ cups sifted flour
1½ teaspoons Calumet Baking Powder
½ teaspoon nutmeg
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
Grated rind 1 lemon
1 tablespoon rich milk or cream

Sift flour once, measure, add baking powder and nutmeg, and sift together twice. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, lemon rind, and cream, and beat well. Add flour, a small amount at a time. Beat after each addition until smooth. Roll into thin sheet on slightly floured board. Cut with floured cooky cutter and dredge with sugar. Bake in hot oven (425°F.) 7 minutes. Makes 2½ dozen 3-inch cookies. These may be cut in fancy shapes.

COCONUT CREAM JUMBLES

3 cups sifted flour
2 teaspoons Calumet Baking Powder
1 teaspoon salt
1 cup sugar
2 eggs, well beaten
1 cup heavy cream
¾ cup Baker's Coconut, Premium Shred

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar gradually to eggs. Add flour, alternately with cream, mixing well. Add coconut. Chill. Roll ¼ inch thick on slightly floured board. Dredge with sugar. Cut with large round cutter. Bake in hot oven (425°F.) 13 to 15 minutes. Makes 2 dozen 3½-inch jumbles.

PEANUT DROP COOKIES

1 cup flour
1 teaspoon Calumet Baking Powder
¼ teaspoon salt
6 tablespoons butter or other shortening
½ cup sugar
1 egg, well beaten
Grated rind 1 lemon
1 cup peanuts, coarsely chopped
¼ cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg, lemon rind, and peanuts, and mix well. Add flour, alternately with milk. Beat after each addition until smooth. Drop by teaspoons on greased baking sheet and bake in hot oven (475°F.) 8 minutes, or until done. Makes 2 dozen cookies.

RAISIN SURPRISES
(Filled Cookies)

3 cups sifted flour
3 teaspoons Calumet Baking Powder
½ teaspoon salt
⅔ cup butter or other shortening
½ cup brown sugar, firmly packed
1 egg, well beaten
1 teaspoon vanilla
⅓ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and vanilla; then add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Chill until firm enough to roll. Roll ¼ inch thick on slightly floured board. Cut with 2½-inch cooky cutter. Place 1 teaspoon Raisin Filling on a circle, and place another circle on top, pressing edges together. Bake in hot oven (425°F.) 6 to 8 minutes. Makes 4 dozen cookies.

Raisin Filling for Raisin Surprises

2 cups raisins, chopped
⅔ cup sugar
⅔ cup boiling water
1 tablespoon lemon juice
1 tablespoon butter

Cook raisins, sugar, and water 6 to 8 minutes, or until thick, stirring constantly. Remove from fire; add lemon and butter. Figs or dates may be substituted for raisins.

HERMITS

1¾ cups sifted flour
1 teaspoon Calumet Baking Powder
¼ teaspoon salt
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon
⅔ cup shortening
1 cup sugar
2 eggs, well beaten
1 cup seeded raisins
2 tablespoons citron, chopped

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs; then flour gradually. Add raisins and citron. Drop from teaspoon on greased baking sheet. Bake in hot oven (375°F.) 10 to 15 minutes. Makes 4 dozen hermits.

BROWNIES

⅔ cup sifted flour
½ teaspoon Calumet Baking Powder
6½ tablespoons butter or other shortening
2 squares Baker's Unsweetened Chocolate, melted
1 cup sugar
2 eggs, well beaten
1 teaspoon vanilla
½ cup walnut meats, broken

Sift flour once, measure, add baking powder, and sift together three times. Add butter to chocolate. Combine sugar and eggs, add chocolate mixture, beating thoroughly; then add flour, flavoring, and nuts. Pour into greased pan, 8 x 8 x 2 inches, and bake in moderate oven (350°F.) 35 minutes. Cut in squares before removing from pan. Makes 25 brownies.

OATMEAL DROP COOKIES

¾ cup sifted flour
1 teaspoon Calumet Baking Powder
¼ teaspoon nutmeg
¼ teaspoon salt
½ cup butter or other shortening
¼ cup brown sugar, firmly packed
1 egg, well beaten
1 cup raisins, chopped
1 cup oatmeal
⅓ cup milk

Sift flour once, measure, add baking powder, nutmeg, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together until light and fluffy. Add egg and raisins. Add oatmeal. Add flour, alternately with milk, a small amount at a time. Drop by teaspoons on greased baking sheet. Bake in hot oven (400°F.) 10 minutes. Makes 2 dozen.

STONE JAR MOLASSES COOKIES

2¼ cups sifted flour
1 teaspoon Calumet Baking Powder
1½ teaspoons ginger
1 teaspoon salt
1 cup molasses
½ cup butter or other shortening
2 teaspoons soda

Sift flour once, measure, add baking powder, ginger, and salt, and sift again. Heat molasses, remove from fire; add shortening and soda. Add flour gradually. Chill. Roll very thin on slightly floured board. Cut with floured cooky cutter. Bake in moderate oven (350°F.) 10 minutes. Remove from pan carefully. Cool. Store in stone jar. Makes 3½ dozen cookies.

DATE STICKS

1 cup sifted flour
1 teaspoon Calumet Baking Powder
1 tablespoon butter or other shortening
1 cup sugar
2 eggs, well beaten
1 tablespoon hot water
½ cup nut meats, chopped
1 pound (2 cups) dates, seeded and finely cut

Sift flour once, measure, add baking powder, and sift again. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs; then add water and flour, beating until smooth. Add nuts and dates. Turn into 2 greased pans, 8 x 8 x 2 inches, spreading dough out very thin. Bake in moderate oven (325°F.) 30 minutes. Cool. Cut into strips, 1 x 2⅔ inches. Remove from pans. Roll in powdered sugar. Makes 4 dozen sticks.

FROSTINGS & FILLINGS

Calumet Cup Cakes, page 18

BUTTER FROSTING

4 tablespoons butter
2 cups sifted confectioners' sugar
1 teaspoon vanilla
3 tablespoons milk or cream

Cream butter until very soft. Add sugar gradually, blending thoroughly. Add vanilla. Thin with milk until of right consistency to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

CHOCOLATE BUTTER FROSTING

4 tablespoons butter
2 cups confectioners' sugar
½ teaspoon vanilla
1½ squares Baker's Unsweetened Chocolate, melted
4 teaspoons milk

Cream butter, add 1 cup sugar and cream together thoroughly. Add vanilla and chocolate. Add remaining sugar gradually, beating well after each addition. Thin with milk until of right consistency to spread. Makes enough frosting to cover 8 x 8 x 2-inch cake.

ORANGE FROSTING

Grated rind 1 orange
1 tablespoon orange juice
2 teaspoons lemon juice
1 egg yolk, slightly beaten
1¾ cups sifted confectioners' sugar (about)

Add rind to fruit juices and let stand 15 minutes. Strain and add gradually to egg yolk. Stir in sugar until of right consistency to spread. Makes enough frosting to cover tops of two 9-inch layers.

MOCHA FROSTING

3 tablespoons butter
2 cups confectioners' sugar
Dash of salt
2 tablespoons strong coffee (about)

Cream butter, add sugar and salt gradually, and cream until light and fluffy. Add coffee slowly until of right consistency to spread. Makes enough frosting to cover top of 8 x 8-inch cake or tops of two 9-inch layers.

SEVEN MINUTE FROSTING

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla

Put egg whites, sugar, water, and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

PALERMO LEMON FROSTING

2 egg whites, unbeaten
1½ cups sugar
3 tablespoons water
2 tablespoons lemon juice
¼ teaspoon grated lemon rind

Follow directions for Seven Minute Frosting.

SEA FOAM SEVEN MINUTE FROSTING

Use recipe for Seven Minute Frosting (page 24), substituting 1½ cups brown sugar, firmly packed, for white sugar. Covers two 9-inch layers.

LADY BALTIMORE FROSTING AND FILLING

(Frosting)

1½ cups sugar
1 tablespoon light corn syrup
⅔ cup boiling water
2 egg whites, stiffly beaten
1 teaspoon vanilla

(Filling)

¼ pound figs, chopped
½ pound raisins, chopped
½ cup pecan or walnut meats, chopped

Combine sugar, corn syrup, and water. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240°F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating until frosting loses its gloss and is stiff enough to spread. Add fruits and nuts to ½ of frosting. Spread between layers. Spread remaining frosting on top and sides of cake. Makes enough frosting and filling to cover tops and sides of two 9-inch layers.

CARAMEL FROSTING

1½ cups brown sugar, firmly packed
½ cup granulated sugar
1 cup milk
1 tablespoon butter

Boil brown sugar, granulated sugar, and milk until syrup forms a soft ball in cold water (232°F.). Add butter and remove from fire. Cool to lukewarm (110°F.); beat until thick and creamy and of right consistency to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

FUDGE FROSTING

2 squares Baker's Unsweetened Chocolate, cut in pieces
⅔ cup cold milk
2 cups sugar
Dash of salt
2 tablespoons light corn syrup
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232°F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110°F.). Beat until of consistency to spread. Covers tops and sides of two 9-inch layers.

SOFT CHOCOLATE FROSTING

4 squares Baker's Unsweetened Chocolate, cut in pieces
1¼ cups cold milk
4 tablespoons flour
1 cup sugar
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until smooth and blended. Sift flour with sugar; add a small amount of chocolate mixture, stirring until smooth. Return to double boiler, cook until thickened, and add butter and vanilla. Makes enough frosting to cover tops and sides of two 9-inch layers.

LEMON FILLING

1 cup sugar
2½ tablespoons flour
Grated rind 2 lemons
¼ cup lemon juice
1 egg, slightly beaten
1 teaspoon butter

Combine sugar and flour. Add lemon rind, lemon juice, and egg. Cook until thick, stirring constantly. Add butter. Enough for two 9-inch layers.

PIES, PUDDINGS, AND OTHER FAVORITES

PIE CRUST

2 cups sifted flour
⅛ teaspoon Calumet Baking Powder
½ teaspoon salt
½ cup cold shortening
Cold water

Sift flour once, measure, add baking powder and salt, and sift together three times. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with knife or spatula until dough cleans bowl of all flour and pastry. Use as little water as possible. Roll dough ⅛ inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake immediately, or, pastry may be kept in cold place several days. Bake in hot oven (450°F.) 15 minutes. Makes one 9-inch two-crust pie. Use ½ recipe for one pie shell only.

The light, puffy texture of this pie crust makes it especially good for pastry covers for meat pies and for patty shells.

LEMON MERINGUE PIE

½ cup sifted flour
1¼ cups sugar
1 cup boiling water
⅓ cup milk
3 egg yolks, beaten with 1 egg white
½ tablespoon butter
2 lemons (¼ cup juice)
Grated rind 1 lemon
1 baked 9-inch pie shell
4 tablespoons sugar
¼ teaspoon salt
2 egg whites, stiffly beaten

Combine flour and sugar in top of double boiler. Add water, stirring constantly; then add milk. Cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler, and continue cooking until mixture drops in thick sheets from spoon. Add butter, lemon juice, and rind. Cool and pour into pie shell. Fold sugar and salt into egg whites. Pile lightly on filling. Bake in slow oven (300°F.) 12 minutes, or until delicate brown.

BUTTERSCOTCH MERINGUE PIE

5 tablespoons sifted flour
⅔ cup light brown sugar, firmly packed
3 tablespoons butter
1½ cups milk
2 egg yolks, well beaten
1 teaspoon vanilla
1 baked 9-inch pie shell
4 tablespoons sugar
⅛ teaspoon salt
2 egg whites, stiffly beaten

Combine flour, brown sugar, and butter, and blend. Add milk and cook in double boiler until thickened, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook 10 minutes longer. Add vanilla. Cool. Pour into pie shell. Fold sugar and salt into egg whites and pile lightly on filling. Bake in slow oven (300°F.) 12 minutes, or until delicate brown.

DEEP-DISH APPLE PIE

1 recipe Pie Crust
4 to 6 apples, sliced thin
1 cup sugar
¼ teaspoon cinnamon
⅛ teaspoon nutmeg
¼ cup water
1 tablespoon butter

Line sides only of deep baking dish with a strip of pastry, so that the pastry comes within ½ inch of bottom. Allow upper edges to extend over rim of dish as for pie. Fill with apples, sprinkle with sugar, cinnamon, and nutmeg. Add water. Dot with butter. Cover with pie crust, which has a few slits in center to allow steam to escape. Bake in hot oven (450°F.) 15 minutes, then decrease heat slightly (350°F.) and continue baking until apples are tender.

CHIFFON CHOCOLATE PIE

3 squares Baker's Unsweetened Chocolate, cut in pieces
2½ cups cold milk
1⅓ cups sugar
½ cup cornstarch
½ teaspoon salt
2 tablespoons butter
3 egg yolks, slightly beaten
1 teaspoon vanilla
1 baked 9-inch pie shell
3 egg whites
6 tablespoons sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater 1 minute, or until blended. Sift sugar, cornstarch, and salt together, and add a small amount of chocolate mixture, stirring until smooth. Return to double boiler, add butter, and stir constantly until thickened. Cook 10 minutes longer, stirring occasionally. Pour a small amount over egg yolks, stirring vigorously. Return to double boiler, and cook until thickened. Remove from fire and add vanilla. Cool. Pour into pie shell. Beat egg whites until stiff, add sugar, and beat until mixture thickens again. Pile lightly on filling. Bake in moderate oven (325°F.) 20 minutes, or until slightly browned.

CHOCOLATE STEAMED PUDDING

2 cups sifted Swans Down Cake Flour
½ teaspoon soda
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
⅓ cup butter or other shortening
½ cup sugar
1 egg, well beaten
3 squares Baker's Unsweetened Chocolate melted
1½ cups milk

Sift flour once, measure, add soda, baking powder, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg and chocolate, beating until smooth. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Turn into greased mold, cover, and steam 2 hours. Serve hot with chocolate sauce. Serves 10.

CHRISTMAS PLUM PUDDING

½ cup apple, chopped
½ cup suet, chopped
½ cup molasses
2 eggs, well beaten
½ cup milk
2 cups sifted flour
¼ cup figs, chopped
½ cup raisins
½ cup currants
¼ cup citron, sliced
¼ cup candied cherries, quartered
1 tablespoon candied orange peel, chopped
¼ cup almonds, blanched and chopped
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ teaspoon soda
½ teaspoon cinnamon
¼ teaspoon allspice
½ teaspoon nutmeg

Combine apple, suet, molasses, eggs, and milk. Sift flour once, measure. Mix ½ cup flour with fruit and nuts. Combine remaining flour, baking powder, salt, soda, and spices, and sift again. Add to molasses mixture. Add fruit. Turn into well-greased molds, filling ⅔ full. Cover tightly. Steam 3 hours. Serve hot with hard sauce. Serves 12.

APPLE FRITTERS

1 cup sifted flour
1 teaspoon Calumet Baking Powder
3 tablespoons powdered sugar
¼ teaspoon salt
1 egg, well beaten
½ cup milk
Tart apples, pared and cut in eighths

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine egg and milk and add to flour. Dip apple sections in batter. Fry in deep fat (370°F.) until brown. Remove from fat. Drain. Serve with Log Cabin Syrup. Makes 12 fritters.

CALUMET APPLE CAKE

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
¾ cup milk
2 tablespoons melted butter
4 tablespoons sugar
¼ teaspoon nutmeg
¾ teaspoon cinnamon
3 apples, pared, quartered, and thinly sliced

Sift flour once, measure, add baking powder and salt, and sift again. Cut in butter. Add milk gradually until soft dough is formed. Roll ⅜ inch thick on slightly floured board. Place in bottom of 8 x 8 x 2-inch pan. Spread with butter, sprinkle with 2 tablespoons sugar, nutmeg, and cinnamon. Place apple slices on dough in rows, slices overlapping. Sprinkle with remaining 2 tablespoons sugar and a dash of cinnamon. Bake in hot oven (450°F.) 20 minutes, or until apples are tender. Serve with hard sauce.

PLUM ROLLS

1½ cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
½ cup milk (about)
1 can (2 cups) plums, seeded and drained

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ¼ inch thick on slightly floured board. Cover with plums. Roll in long roll, pressing edges together. Cut into 1½-inch slices. Place in greased pan and pour Plum Sauce over them. Bake in hot oven (425°F.) 30 minutes, basting often. Serve hot, with sauce poured around them and a tablespoon of whipped cream placed on each slice. Serves 6.

Plum Sauce for Plum Rolls

1 cup sugar
1 tablespoon flour
1 cup plum juice
1 cup water
1 tablespoon butter

Combine sugar and flour, add fruit juice and water, and cook 1 minute. Add butter.

CHERRY COBBLER

2 cups cherries, seeded and drained
1 cup cherry juice
¾ cup sugar
3 tablespoons flour
1 cup sifted flour
1 teaspoon Calumet Baking Powder
2 tablespoons sugar
¼ teaspoon salt
3 tablespoons butter or other shortening
⅓ cup milk (about)

Put cherries and cherry juice in baking dish. Combine sugar and flour, and sprinkle over top. Put in oven and stir occasionally until mixture is heated.

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Roll ⅓ inch thick on slightly floured board. Place on hot cherry mixture. Bake in hot oven (425°F.) 30 minutes. Serves 8.

DOUGHNUTS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
½ cup sugar
1 egg, well beaten
1 tablespoon butter or other shortening, melted
½ cup milk

Sift flour once, measure, add baking powder, salt, nutmeg, and cinnamon, and sift together three times. Combine sugar and egg; add shortening. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Knead lightly 2 minutes on slightly floured board. Roll ⅓ inch thick. Cut with doughnut cutter. Let rise for several minutes. Fry in deep fat (385°F.) until a golden brown. Drain on unglazed paper. Sugar if desired. Makes 2 dozen small doughnuts.

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APPLE DUMPLINGS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
1 teaspoon salt
½ cup shortening
⅔ cup milk
8 small apples, pared and cored
½ cup sugar
¼ teaspoon cinnamon
2 tablespoons butter

¾ cup sugar
⅓ cup butter
Dash of nutmeg
Dash of cinnamon
1⅓ cups hot water

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening until mixture looks like meal. Add milk, a small amount at a time. Roll dough ⅛ inch thick. Cut into circles large enough to enclose a small apple. Place apples on dough, fill cavities with mixture of sugar and cinnamon, and dot with butter. Bring dough up over apples, joining edges underneath. Place in pan, allowing space between dumplings.

Combine sugar, butter, nutmeg, cinnamon, and water, and pour into pan with dumplings. Bake in hot oven (450°F.) 10 minutes, then decrease heat slightly (400°F.) and bake 20 minutes longer, or until apples are tender. Makes 8 dumplings.

CALUMET FRUIT POCKETS

2 cups sifted flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
⅔ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in butter; add milk gradually until soft dough is formed. Roll ⅛ inch thick on slightly floured board. Cut in ovals. Place 1 tablespoon Fruit Filling on each oval, brush edges of dough with milk, fold over as for turnovers, turn plain side up, and press lightly to flatten. With sharp knife make 3 short cuts across top. Sprinkle with powdered sugar. Place on baking sheet and bake in hot oven (450°F.) 7 minutes. Makes 12.

Fruit Filling for Calumet Fruit Pockets

4 tablespoons each raisins, citron, and nut meats, chopped
4 tablespoons currants
2 tablespoons sugar
¼ teaspoon allspice
¼ teaspoon cinnamon
Dash of cloves
2 tablespoons orange juice
1 tablespoon lemon juice

Combine ingredients in order given and mix thoroughly.

STRAWBERRY SHORTCAKE

2½ cups sifted flour
2½ teaspoons Calumet Baking Powder
½ teaspoon salt
5 tablespoons butter or other shortening
¾ cup milk (about)
2 quarts fresh strawberries

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually until soft dough is formed. Spread dough in two greased layer pans. Bake in hot oven (450°F.) 15 minutes. Wash and stem strawberries, cut them in small pieces, and sweeten slightly. Reserve a few whole berries for garnish. Spread one layer of shortcake with soft butter and strawberries and place other layer on top. Spread with remaining berries and garnish with whipped cream and whole berries. Serves 8.

Any other fresh berries, or dried or canned fruits may be used in place of strawberries. May be served with plain instead of whipped cream.

MAGIC PUDDING WITH PRESERVES

2 cups sifted flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
⅓ cup butter or other shortening
½ cup sugar
1 egg, well beaten
1 cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat well after each addition. Turn into greased mold, cover, and steam 2 hours. Serve hot with cherry preserves. Serves 6.

POTATO PUFFS

½ cup sifted flour
1½ teaspoons Calumet Baking Powder
¼ teaspoon salt
Dash of white pepper
1 cup mashed potatoes
2 eggs, well beaten

Sift flour once, measure, add baking powder, salt, and pepper, and sift again. Combine potatoes and eggs, and add flour. Drop by teaspoons into deep fat (385°F.) and fry until golden brown. Makes 18 puffs.

BEEF STEW WITH DUMPLINGS

2 pounds round beef, cubed
6 cups cold water
½ cup carrots, shredded
1 small onion, sliced
1 teaspoon salt
2 tablespoons Minute Tapioca

Dumplings

1 cup sifted flour
1 teaspoon Calumet Baking Powder
½ teaspoon salt
½ cup milk

Cover meat with 6 cups cold water, heat slowly, and simmer 3 hours, or until tender. About 30 minutes before serving, add vegetables, salt, and Minute Tapioca. Stir frequently.

Sift flour, baking powder, and salt together. Add milk gradually and mix to soft dough. Drop by spoonsful on stew, cover closely, and cook 5 minutes, or until dumplings are done. Serves 6.

CHICKEN POT PIE

1 tablespoon flour
1¼ cups chicken broth
2 cups cooked chicken, cut in pieces
¼ teaspoon salt
Dash of pepper
2 tablespoons butter

Mix flour with ¼ cup broth. Turn remaining broth, chicken, salt, pepper, and butter into casserole and heat in hot oven (400°F.) 10 minutes. Add flour mixture, and heat 10 minutes longer, stirring frequently. Place small baking powder biscuits on top of mixture, return to oven, and bake 12 minutes, or until biscuits are done.

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BAKES BETTER
GOES FARTHER

CALUMET

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